

DELIVERY / TAKEOUT

supra

A GEORGIAN FEAST

SETTING THE TABLE

COLD

Jonjoli Salad 8

jonjoli, fresh and house-pickled cucumber, onion, green tomato, fresh herbs and sunflower

Pickle Assortì 8

house-pickled green tomato, red cabbage, turkish peppers, cucumbers

Eggplant Nigvzit 9

eggplant rolls stuffed with walnut-garlic paste, coriander, blue fenugreek, cilantro

Tiflis Salad 11

salad greens, cucumber, tomato, crumbled guda cheese, fresno pepper, lemon-tarragon dressing

Kutaisi Salad 13

tomato, cucumber, basil, red onion, cubanelle pepper, walnut dressing

Beets Tkemalit 13

salt-roasted beets, grilled fennel, toasted hazelnuts, georgian-spiced yogurt and red tkemali vinaigrette

Pkhali Assortì 13

seasonal pâtés of vegetables minced with walnuts, garlic, and herbs, served with house-made breads

House Spreads 6 / 15

soft cheese 'nadughi', roasted pepper 'bulgaruli', roasted eggplant 'badrijani', house-made breads

Supra Tasting Board 27

seasonal vegetable pâté pkhali, housemade pickles, eggplant nigvzit, bulgaruli and badrijani spreads, georgian cheeses, house-made breads

HOT

Potatoes Ojakhuri 8

gold potatoes, utskho suneli spice, caramelized onion

Cauliflower Sarsivi 11

roasted cauliflower, walnut sauce, fresh herbs

Soko Ketse 11

cremini mushrooms stuffed with housemade sulguni cheese

Lobio Kotanshi 11

red beans stewed with traditional spices, house-made pickles, cornbread mchadi

Chkhirtma 10

silky chicken soup, cilantro, black pepper

Pork Neknebi 15

house-smoked baby back ribs, ajika glaze, pickled cabbage slaw

Kupati 16

pork and beef sausages, with salad of fennel, charred cubanelle and grilled onion, georgian-spiced mustard

Khinkali 12 / 20

*(soup dumplings - 3/6 pcs)
please specify pork & beef or mushroom khinkali.*

KHACHAPURI

(AND OTHER BREADS)

Imeruli 14 / 17

stuffed cheese bread

Megruli 15 / 18

imeruli, extra cheese on top

Ajaruli 16

boat-shaped cheese bread, organic egg

Sokos Khachapuri 16

stuffed cheese bread, topped with oyster and cremini mushrooms, fresh tarragon and dill

Pkhlovani 14

imeruli, stuffed with cheese, spinach and herbs

Lobiani 13

white bean filling, served with green ajika

Kubdari 16

spicy pork and beef filling

Breads 4

shotis puri fresh from our toné oven, cornbread mchadi, sunflower atoli

SANDWICHES

(WITH SALAD OR POTATOES)

Chicken Bazhe Sandwich 15

grilled chicken, walnut sauce, cucumbers, fresh herbs, on grilled housemade khachapuri-dough flatbread

Smokey Pork Rib Sandwich 15

house-smoked ribs with georgian spice rub, cabbage slaw, mustard, fresh herbs on khachapuri-dough roll

Roasted Lamb Sandwich 15

roasted fennel and cubanelle pepper salad, tarragon ajika, garlicky yogurt sauce, on grilled housemade khachapuri-dough flatbread

Grilled Wild Mushroom Sandwich 15

roasted vegetables, smoked sulguni, fresh herbs on grilled housemade khachapuri-dough flatbread

LARGER PLATES

Chicken Mtsvadi 22

marinated in sour cream, with house-pickled cabbage slaw, tkemali

Pork Mtsvadi 22

marinated in white wine, with house-pickled cabbage slaw, tkemali

Lyulya Kebab 22

ground lamb kebab, grilled khachapuri-dough flatbread, satsebeli

Grilled Bostneuli Platter 25

fennel, cubanelle pepper, potato, beets, mushrooms, cabbage salad, guda dressing, green tkemali, satsebeli

Mixed Grill Platter 30

three kupati, pork neknebi & grilled chicken wings, served with potatoes, green tkemali, guda dressing, satsebeli

Shila Plavi 15 / 30

risotto-style rice, sauteed oyster and cremini mushrooms

Chkmeruli 20 / 30

half or whole roasted chicken, creamy garlic sauce, traditional breads

GEORGIAN SODAS

Tarkhun (tarragon) 5, Pear 5, Creme Soda 5, Georgian mineral water 7

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

Parties of 8 or more will be charged a 20% gratuity. Checks may be split up to four ways.

Unfortunately, cross-contamination with walnuts is unavoidable. Our apologies.